

IN THE CLAIMS:

1-16 (Canceled)

17. (Currently amended): A process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch, having an amylose content greater than 40% (w/w), and a moisture content of less than about 20%, with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

18. (Previously presented): The process of claim 17 wherein the starch is corn starch, wheat starch, tapioca starch, mung-bean starch, or potato starch.

19. (Previously presented): The process of claim 17 wherein the starch is corn starch, wheat starch, or potato starch.

20. (Previously presented): The process of claim 17 wherein the starch is from a genetically modified plant.

21. (Previously presented): The process of claim 17 further comprising the step of maintaining the mixture at a temperature of about 50-120°C for about 5-60 minutes.

22. (Previously presented): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C before the neutralizing step.

23. (Previously presented): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C during the neutralizing step.

24. (Previously presented): The process of claim 17 wherein the temperature of the mixture is raised at a rate of 3-50 K/min.

25. (Previously presented): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about the pasting temperature of the starch to about 15°C above the pasting temperature of the starch.

26. (Previously presented): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about 15°C above the pasting temperature of the starch to about 50°C above the pasting temperature of the starch.

27. (Previously presented): A thermochemically modified starch obtained by the process of claim 17.

28 (Previously presented): The thermochemically modified starch of claim 27 which is granular.

29. (Currently amended): A food comprising the thermochemically modified starch obtained by a process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having moisture content of less than about 20% with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

30. (Currently amended): A food intermediate product comprising the thermochemically modified starch obtained by a process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having moisture content of less than about 20% with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

31. (Currently amended): A food composition comprising the thermochemically modified starch obtained by a process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having moisture content of less than about 20% with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

32. (Currently amended): A gelatin substitute comprising the thermochemically modified starch obtained by a process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having moisture content of less than about 20% with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

33. (Previously presented): A food comprising the gelatin substitute of claim 32.

34. (Previously presented): A food intermediate product comprising the gelatin substitute of claim 32.

35. (Previously presented): A food composition comprising the gelatin substitute of claim 32.

36. (Currently amended): A fat substitute comprising the thermochemically modified starch obtained by a process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having moisture content of less than about 20% with an acid, heating the mixture at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

37. (Previously presented): A food comprising the fat substitute of claim 36.
38. (Previously presented): A food intermediate product comprising the fat substitute of claim 36.
39. (Previously presented): A food composition comprising the fat substitute of claim 36.
40. (Previously presented): A thermochemically modified starch obtained by the process of claim 19.
41. (Previously presented): A thermochemically modified starch obtained by the process of claim 20.
42. (Currently amended) The process of claim 17 wherein the starch has a maximum moisture content of about ~~15-20%~~ 15%.
43. (Previously presented): The process of claim 17 wherein the starch has a moisture content of less than 10%.
44. (Previously presented): The process of claim 17 wherein the starch is a potato starch having an amylose content of greater than 40%(w/w).